

PARTY MENU

2 COURSES £31 | 3 COURSES £37



STARTERS

GARLIC MUSHROOMS 🌱

Sourdough bread, kale, truffle cream
(Vegan option available)

BEETROOT & GF

GOAT CHEESE MOUSSE

Beetroot with herb oil and goat cheese mousse

KING PRAWN PIL PIL

Pan-fried king prawns, garlic, red chilli, sourdough bread

SPICY TURKISH SAUSAGE

Grilled Turkish sausage served with melted mix cheese sauce

CHEESY MEATBALLS

Grilled beef and lamb meatballs served with homemade tomato and demi-glace sauce

CHICKEN SOUVLAKI

Chicken fillet marinated in our secret recipe served with grilled sourdough bread and petite salad

CRISPY CALAMARI GF

With wakame and aioli

HALLOUMI FRIES 🌱 GF

Honey glazed with sweet chilli

Elevate your celebration by upgrading your main to one of our dry aged cuts (£19 supplement, pp)

OUR FAMOUS DRY AGED CUTS

Served with fries and choice of a peppercorn or mushroom sauce

GF **BLACK ANGUS TENDERLOIN** 340g
180 Day Grain Fed Black Angus fillet tenderloin, experience the tenderness, juiciness, and rich flavor of our beef with every bite!

GF **TOMAHAWK** 500g
This beef is renowned for its flavour, with generous marbling throughout, tender with superb flavour

GF **PORTERHOUSE** 500g
The classic Porterhouse steak is where the sirloin meets the fillet. It's the best of both worlds, A combination of tender fillet and rich flavourful sirloin

GF **CÔTE DE BOEUF** 500g
Bone in prime rib the classic steak cut, known for its exceptional tenderness and flavour due to its well marbled texture

340g = 12oz | 500g = 17.6oz

MAINS

SIRLOIN STEAK GF

A delicate flavour with a firmer texture. Served with fries and tomato

RIBEYE STEAK GF

Delicate marbled throughout for full bodied flavour. Served with fries and tomato

BACK TO BACK GF

Angus beef Sirloin and lamb steak served with mushroom sauce with fries

WILD MUSHROOM GF

CHICKEN FILLET
Char-grilled chicken fillet served on a bed of potato purée with creamy wild mushroom cheese sauce

HALLOUMI COURGETTE 🌱

Layers of grilled halloumi cheese and courgette topped with homemade tomato & cheese sauce served sweet potato fries

GRILLED SALMON GF

Char-grilled wild salmon served with grilled asparagus and sweet potato puree

CHICKEN SCHNITZEL

Crispy flour-coated dish served with aioli, a hint of lime, and chips

PAN SEARED SEA BASS FILLET GF

Pan seared seabass fillet with buttered tenderstem broccoli and mash potato

LAMB CUTLETS GF

Grilled lamb cutlets, lightly marinated

MUSHROOM MOUSSAKA 🌱

Courgette, aubergine, wild mushroom and potato baked in the oven with béchamel & tomato sauce, grated mozzarella cheese topping, served with greek salad
(Vegan Option Available)

ADDITIONAL SIDES

SKIN ON FRIES	£4.50
SWEET POTATO FRIES	£5.00
PARMESAN & TRUFFLE CHIPS	£6.00
PAN FRIED MUSHROOM G	£5.00
GRILLED ASPARAGUS	£5.00
CREAMED SPINACH	£5.00
MASHED POTATOES	£5.00
GREEK SALAD	£6.50
ONION RINGS G	£4.50

ALL SIDES 🌱

SAUCES

PEPPERCORN SAUCE	£3.50
MUSHROOM SAUCE	£3.50
ROQUEFORT SAUCE	£3.50
BERNAISE SAUCE	£3.50
GRAVY	£3.50
CHIMICHURRI SAUCE	£3.50
GARLIC BUTTER	£2.50

DESSERTS

- 🌱 **CHEESECAKE** CHOCOLATE or LEMON
With vanilla ice cream
- 🌱 **CRÈME BRÛLÉE** French classic.
Freshly made by our chefs every day
- 🌱 **STICKY TOFFEE PUDDING**
With vanilla ice cream

- VE **SORBET**
3 Scoops of Sicilian lemon, raspberry or mango
- 🌱 **CHESHIRE FARM ICE CREAM**
3 scoops of vanilla, chocolate, strawberry or honey comb



Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Scan QR code for a detailed allergen information.

There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team